

● PRINTER RUSH ●

(PTO ASSISTANCE)

2

Application : <u>09/230627</u>	Examiner : <u>Weinstein</u>	GAU : <u>1761</u>
From: <u>CA</u>	Location: <u>IDC</u> FMF FDC	Date: _____
Tracking #: <u>6070284</u>		Week Date: _____

DOC CODE	DOC DATE	MISCELLANEOUS
<input type="checkbox"/> 1449	_____	<input checked="" type="checkbox"/> Continuing Data
<input type="checkbox"/> IDS	_____	<input type="checkbox"/> Foreign Priority
<input type="checkbox"/> CLM	_____	<input type="checkbox"/> Document Legibility
<input type="checkbox"/> IIFW	_____	<input type="checkbox"/> Fees
<input type="checkbox"/> SRFW	_____	<input type="checkbox"/> Other
<input type="checkbox"/> DRW	_____	
<input type="checkbox"/> OATH	_____	
<input type="checkbox"/> 312	_____	
<input type="checkbox"/> SPEC	_____	

[RUSH] MESSAGE: Two provisional cases cited on oath are not on 6.3.2007 or in specification paragraph.

Thaple to

②

[XRUSH] RESPONSE: _____

BR

Thaple to

INITIALS:

NOTE: This form will be included as part of the official USPTO record, with the Response document coded as XRUSH.
REV 10/04



UNITED STATES PATENT AND TRADEMARK OFFICE

UNITED STATES DEPARTMENT OF COMMERCE
 United States Patent and Trademark Office
 Address: COMMISSIONER FOR PATENTS
 P.O. Box 1450
 Alexandria, Virginia 22313-1450
 www.uspto.gov



Bib Data Sheet

CONFIRMATION NO. 4102

SERIAL NUMBER 09/230,623	FILING OR 371(c) DATE 06/14/1999 RULE	CLASS 426	GROUP ART UNIT 1761	ATTORNEY DOCKET NO. P98.3235
APPLICANTS STEPHEN MAY, SAINT JOSEPH, MO; STEVEN E. DINGMAN, SAINT JOSEPH, MO; LUZ RAYNER, SAINT JOSEPH, MO;				
** CONTINUING DATA ***** This application is a 371 of PCT/EP97/03883 07/17/1997 which claims benefit of 60/022,445 08/06/1996 and claims benefit of 60/036,731 01/24/1997				
** FOREIGN APPLICATIONS *****				
Foreign Priority claimed <input type="checkbox"/> yes <input type="checkbox"/> no 35 USC 119 (a-d) conditions <input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> Met after Allowance Verified and Acknowledged _____ Examiner's Signature _____ Initials _____		STATE OR COUNTRY MO	SHEETS DRAWING	TOTAL CLAIMS 10
INDEPENDENT CLAIMS 2				
ADDRESS 29157				
TITLE MULTI-LAYERED CANNED PET FOOD				
FILING FEE RECEIVED 970	FEES: Authority has been given in Paper No. _____ to charge/credit DEPOSIT ACCOUNT No. _____ for following:		<input type="checkbox"/> All Fees <input type="checkbox"/> 1.16 Fees (Filing) <input type="checkbox"/> 1.17 Fees (Processing Ext. of time) <input type="checkbox"/> 1.18 Fees (Issue) <input type="checkbox"/> Other _____ <input type="checkbox"/> Credit	

Multi-Layered Canned Pet Food

Field of the Invention

This invention relates to a canned pet food product which contains layers of different appearance and texture. The invention also relates to a process for producing the canned pet food product.

Background to the Invention

Canned pet foods are traditionally available in two forms; meat loafs and chunk-type products. The meat loafs are particularly well known. They are usually prepared by comminuting raw meat material and mixing it with water, salt, spices, curing agents, gelling agents and, if necessary, fats to provide a batter. The batter is then heated. The heated batter is then filled into cans to form, after retorting and cooling, a meat loaf.

These meat loaf products are popular because they are easily manufactured, readily digested, very palatable to animals, and are readily formulated to contain necessary nutrients and trace elements. However they are in the form of a uniform, homogeneous mass which lacks the striated and chunky appearance of meat. This may be a disadvantage for pet foods since a meat-like appearance can greatly enhance consumer acceptability.

The chunk-type products overcome this difficulty since they are formulated emulsions which simulate the appearance of meat. One example of these formulated emulsions is described in US patent 4,781,939. The formulated meat emulsion described in the patent is produced by first forming a meat emulsion from a meat source. Dry ingredients such as dry proteinaceous materials (for example wheat gluten and soy flour), vitamins, minerals and the like are then mixed into the meat emulsion to provide a viscous emulsion. The viscous emulsion is then run through a high-speed emulsion mill in which the emulsion is rapidly heated to a temperature in the range of 102°C to 118°C. The emulsion leaving the emulsion mill is fed to a holding tube where the protein in the emulsion coagulates to form a solid emulsion product. This solid emulsion product is then cut into chunks. The chunks are highly striated and resemble natural meat chunks in appearance and texture.

Another example of these formulated emulsions is disclosed in US patent 5,132,137. However, in this process the viscous emulsion is heated to a temperature of 40 to 70°C in the emulsion mill; which is much lower than that in the process disclosed in US patent 4,781,939. The heated emulsion takes longer to coagulate and is therefore held in a holding tube for a longer time. The

09230623

**This application is a provision of serial number 60/022445 filed August 6, 1996,
and a provision of serial number 60/036731 filed January 24, 1997**